

BTEC Food Technology (Year 10)

Year 10 -	Intro to BTEC course	Cooking for others on a budget	Special dietary requirements	World Cuisines (Western Europe)	World Cuisines (Middle East)	World Cuisines (Southern Europe)
Key content	Food safety and preparation - Health and safety in the kitchen - Food hygiene - Developing knife skills	Selecting Ingredients - Diet and nutrition - The Eatwell Guide - Seasonality - Costing and Selecting ingredients - Fairtrade	Food choice and dietary needs - Food intolerance - Allergies - Food and religion - Veganism vs vegetarianism - Diabetic friendly recipe	Sourcing Food - Where does our food come from? - Fairtrade - Ethical purchasing - Food certifications dn assurance schemes	Food presentation - Uk and International cuisines - Culinary traditions around the world	Free choice Preparing a two course meal idea for a new Southern European restaurant (Choice of three scenarios) Creating and preparing tapas Costing of ingredients and menu design



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	T	Table 1	T		T	T
Knowledge	<u>Knowledge</u>	<u>Knowledge</u>	<u>Knowledge</u>	<u>Knowledge</u>	<u>Knowledge</u>	Knowledge
and Skills						
	Food contamination,	Importance of healthy	Factors that affect food	Where food comes from-	Identifying unfamiliar	Identifying regional
	bacteria growth, food	eating Healthy eating	choice e. g religion,	grown, caught, reared	ingredients	ingredients to prepare
	_		culture, health, allergies	and gathered		traditional dishes.
	poisoning types.	Understanding the eat	and age		Experimenting with	
		well guide building on		How do we source our	marinades and	Designing a menu for a
	Recap on Kitchen	prior knowledge (KS3)	Adapt and select	food commodities in the	seasoning	new restaurant concept.
	Safety & Hygiene		ingredients to suit	UK	_	
	building on prior	Understanding food	different dietary needs		Selecting seasonal	Skills
	knowledge from (Year	labels and the importance		Fresh, frozen, organic,	ingredients	
	,	of the information found	Identify ways to pass on	free range, local and	9	Droporing a range of
	10)	on a food label	information about home	seasonal ingredients.	Skills	Preparing a range of unfamiliar dishes as a
			cooking	, and the second		
	Food storage recap	Importance of breakfast •	3	Skills	Food managetics	team.
		Food preparation skills-			Food preparation-	Fallender annuates
		Cereals e.g. porridge,	Skills	Food conseque	regional and cultural	Following approtace
	Skills	doughs, batter etc		Food preparation-	meals/snacks	health and safety
	Skills	a sugner, summer sto		regional and cultural		procedures during
		Skills	Safe food preparation,	meals/snacks e.g.	Presentation skills.	assessment.
	Recap on knife	<u> </u>	applying safety	smoothies, fruit crumble,	Creating garnishes.	
	techniques		measures for severe	sausage roll, kebabs and		Planning,
		Evaluation skills e. g	allergies	muffins	Preparing more than	preparing,cooking and
	Selecting appropriate	identifying good and bad			one dish at a time.	presenting traditional
		things about the product	Evaluation skills e. g	Evaluation skills e.g		dishes to professional
	ingredients to	also skills and how this	identifying good and	identifying good and bad		catering standards.
	compliment dishes.	can be improved	bad things about the	things about the product		
			product also skills and	also skills and how this		
	Independent working,	Adapting recipes to	how this can be	can be improved		
	preparing and	make them healthier or	improved			
		more balanced				
	presenting food in a					
	professional manner.					



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Assessment	To pass, the learner	To pass, the learner	To pass, the learner	To pass, the learner	To pass, the learner	To pass, the learner
	needs to demonstrate	needs to demonstrate	needs to demonstrate	needs to demonstrate	needs to demonstrate	needs to demonstrate
	that they can meet all	that they can meet all of	that they can meet all of	that they can meet all of	that they can meet all of	that they can meet all of
	of the learning	the learning outcomes for	the learning outcomes	the learning outcomes	the learning outcomes	the learning outcomes for
	outcomes for the	the course.	for the course.	for the course.	for the course.	the course.
	course.					
		Assessment evidence will	Assessment evidence	Assessment evidence	Assessment evidence	Assessment evidence will
	Assessment evidence	be cumulative throughout	will be cumulative	will be cumulative	will be cumulative	be cumulative throughout
	will be cumulative	the activities undertaken.	throughout the activities	throughout the activities	throughout the activities	the activities undertaken.
	throughout the	It must be viewed	undertaken. It must be	undertaken. It must be	undertaken. It must be	It must be viewed
	activities undertaken. It	holistically as	viewed holistically as	viewed holistically as	viewed holistically as	holistically as
	must be viewed	opportunities to cover a	opportunities to cover a	opportunities to cover a	opportunities to cover a	opportunities to cover a
	holistically as	particular criterion may	particular criterion may	particular criterion may	particular criterion may	particular criterion may
	opportunities to cover	well be presented more	well be presented more	well be presented more	well be presented more	well be presented more
	a particular criterion	than once.	than once.	than once.	than once.	than once.
	may well be presented					
	more than once.	Evidence will be gathered	Evidence will be	Evidence will be	Evidence will be	Evidence will be gathered
		through observation	gathered through	gathered through	gathered through	through observation
	Evidence will be	records, photographs,	observation records,	observation records,	observation records,	records, photographs,
	gathered through	student evaluations and	photographs, student	photographs, student	photographs, student	student evaluations and
	observation records,	theoretical work.	evaluations and	evaluations and	evaluations and	theoretical work.
	photographs, student		theoretical work.	theoretical work.	theoretical work.	
	evaluations and					
	theoretical work.					
Cross	Science, English, ICT,	English, Maths, ICT	English, RE, Maths, ICT	English, Maths, ICT,	English, Maths,	
curricular	Maths			Geography	Geography	
links						